

AMBER

COURSE MENU

Two Course \$65pp | Three Course \$75pp
Includes a complimentary glass of wine

ENTREE

SALT & PEPPER PRAWNS

Char-grilled lemon, nahm jim mayo, petite bouche

GAME TERRINE

Mixed game meat (chicken, pork, & duck), sriracha aioli, American mustard, pickles, micro herbs, lavosh

MAIN

VEAL SCALLOPINI (LG)

Broccolini, Provolone, pomme purée creamy mushroom sauce

FISH OF THE DAY (LG)

Pan fried market fish, lemongrass cauliflower purée, baby spinach, parsley sauce

DESSERT

LYCHEE & ROSE PANNA COTTA

Milk and cream infused with lychee & rose flavour, chocolate wafers

CHOCOLATE TRIO (VEGAN, LG)

Layered chocolate sponge with chocolate cream, crumble & glaze, mixed berry compote, raspberry sorbet

Our menu may contain allergens as food is prepared in a commercial kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free. Amber restaurant practices responsible service of alcohol. Low Gluten (LG), Low Dairy (LD). All credit cards incur a 1.50% surcharge.

